

Montesco Punta Negra Pinot Noir *Uco Valley, Argentina*



Perhaps the most radical of Argentina's winemakers, Matias Michelini was fondly known as the "green Michelini" for many years and his colourful winemaking still makes him the rebel of the Argentine wine scene. Pioneering a lean style of wine with often electric acidity, Michelini has been at the forefront of Uco Valley winemaking and in particular Gualtallary's development over the last decade. A firm believer in biodynamic viticulture, Mathias' wines very much start in the vineyard and almost invariably end in concrete.

Vineyards located at 1,500 meters above sea level, with calcareous soils and high espalier training system.

Montesco Punta Negra shows aromas of red fruits such as cherries and other wild berries. Great minerality and complexity, this is a wine exuding irresistible elegance and bright acidity.



Biodynamic farming



hand harvest



100% Pinot Noir



Average age of vines:
30 years old



Fermentation is
concrete tanks and
aged for 1 year in
restored foudre



sandy loam soil



Double berry selection conducted both in the vineyard and the winery. Fermentation takes place in concrete vats with native yeasts, after which maceration begins and lasts about 15 days. The wine is aged for a year in a restored foudre from 1948.